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each, and shall present written evidence from said physician or physicians that she has received such instruction in said 15 cases and that she is reasonably skillful and competent; and

(e) Present evidence satisfactory to the State commissioner of health of good moral character, vouched for by two reputable citizens, one of whom shall be a minister of a recognized religion.

REG. 6. *Qualifications required of applicant for license before the 1st day of January, 1915.*—Until the 1st day of January, 1915, any woman not less than 21 years of age, who can read and write, who is registered as a midwife with the local registrar of vital statistics, and whose moral character is vouched for to the satisfaction of the State commissioner of health by two reputable citizens, one of whom is a minister of a recognized religion, may be licensed by said commissioner to practice midwifery.

REG. 7. *Register of licensed midwives; same to be presumptive evidence of right to practice.*—The State commissioner of health shall cause to be entered immediately upon a register kept for that purpose the name of every midwife licensed by him. The presence or absence of a woman's name upon said register shall be taken as presumptive evidence for or against her right to practice midwifery.

REG. 8. *Length of term of license.*—Unless revoked, every license to practice midwifery issued by the State commissioner of health on or after the 1st day of January, 1915, shall permit the holder thereof to practice midwifery for one year from the date thereof.

REG. 9. *Revocation of license.*—The State commissioner of health may revoke a license to practice midwifery, for cause, after having given the midwife an opportunity to be heard.

REG. 10. *Midwives forbidden to use instruments, administer or prescribe medicine, or to treat disease.*—A duly licensed and registered midwife may practice midwifery in cases of normal labor and in no others. No midwife shall in any case of labor use instruments of any kind nor assist labor by any artificial, forcible, or mechanical means, nor perform version nor attempt to remove adherent placentæ nor administer, prescribe, advise, or employ any poisonous or dangerous drug, herb, or medicine, nor attempt the treatment of disease except where the attendance of a physician can not be speedily secured, and, in such cases, the midwife shall secure the attendance of a physician as soon as possible.

REG. 11. *Supplementary rules and regulations.*—The practice of midwifery shall be subject to such rules and regulations, not inconsistent herewith, as may be established by the State department of health.

REG. 12. *Date of taking effect and territory where effective designated.*—Every regulation in this chapter, unless otherwise specifically stated, shall take effect throughout the State of New York, except in the cities of New York and Rochester, on the 16th day of November, 1914.

**Milk and Cream—Inspection, Care, and Sale. (Reg. Public Health Council, June 16, 1914, as Amended Oct. 20, 1914.)**

REGULATION 1. *Permit required for sale of milk in municipalities.*—No corporation, association, firm, or individual shall sell or offer for sale at retail milk or cream in any municipality without a permit from the health officer thereof, which shall be issued subject to such conditions as may be imposed by this code or by the local health officer. Such permit shall expire on the 31st day of March, unless another date is designated by the local authorities, and shall be renewable on or before such date in each year, and may be revoked

at any time for cause by the State commissioner of health or the local health officer after a hearing on due notice.

REG. 2. *Application for permit required.*—No permit for the sale at retail of milk or cream in any municipality shall be issued unless written application, sworn to by the applicant, has been made therefor in the form prescribed by the State commissioner of health.

REG. 3. *Information required in application for permit.*—Every application for a permit to sell at retail milk or cream in any municipality shall contain the name of each producer from whom the applicant receives or expects to receive milk or cream for sale, together with the approximate amount of milk or cream to be furnished by each such producer, and upon change in the source or amount of supply notice thereof shall be given promptly to the local health officer.

REG. 4. *Dairy farms to be inspected and scored.*—Previous to the 1st day of January, 1915, the health officer or his representative in every municipality shall make a sanitary inspection of every dairy farm where milk or cream is produced for sale at retail in such municipality and shall score each such dairy farm on the scorecard prescribed by the State commissioner of health.

On and after the 1st day of January, 1915, each such health officer or his representative shall make such inspection and scoring at least once in each year and before the 31st day of March in each year unless another date is designated by the local authorities pursuant to regulation 1 of this chapter.

The local health officer of such municipality may, however, in his discretion, accept the inspection and scoring by the health officer or his representative of another municipality.

REG. 5. *Conditions of issuance of permit.*—On and after the 1st day of January, 1915, no permit to sell at retail milk or cream in any municipality shall be issued unless the premises where it is proposed to handle such milk or cream shall, in the opinion of the local health officer or his representative, after inspection, have been rendered clean and sanitary; and unless each farm or dairy where such milk or cream is produced shall have been rated, after inspection by a health officer or his representative, or, in case of protest, by a sanitary supervisor of the State department of health, at least 40 per cent on the score card prescribed by the State commissioner of health.

REG. 6. *Conditions of renewal of permit.*—No permit to sell at retail milk or cream in any municipality shall be renewed unless inspection has been made within the preceding six months by the local health officer or his representative of the premises where such milk or cream is handled and unless each farm or dairy where such milk or cream is produced has been rated by a health officer or his representative, or, in case of protest, by a sanitary supervisor of the State department of health, within the preceding six months after inspection at least 40 per cent on the score card prescribed by the State commissioner of health.

REG. 7. *Public display of permit.*—Permits to sell milk or cream shall be publicly displayed in such manner as may be prescribed by the local health authorities.

REG. 8. *Milk and cream to be kept only under sanitary conditions.*—No milk or cream shall be sold or kept for sale under any conditions which, in the opinion of the local health officer, are not clean and sanitary.

All vessels containing such milk or cream for sale shall at all times be covered, kept cool, and so placed that the contents will not be exposed to sun, dust, dirt, flies, or other insects.

REG. 9. *Conditions of bottling of milk and cream.*—No milk or cream shall be served or sold in bottles or offered for sale in bottles unless the bottling is done

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under clean and sanitary conditions at the place of production or collecting or distributing station.

Each bottle shall be capped and each cap shall show the name of the producer or dealer and the place of bottling.

REG. 10. *Receptacles to be kept in sanitary condition; when to be condemned and seized.*—Every can or other vessel which is used to contain milk or cream intended for sale shall be constantly kept in a clean and sanitary condition. When emptied, and before being returned by the person to whom it was last delivered full or partly full, every such can or other vessel shall be effectively cleansed. The local health officer or his representative shall condemn any such can or other vessel found by him to be in such condition that it can not be rendered by washing clean and sanitary as a receptacle for milk or cream, and shall destroy or so mark the condemned vessel as to show that it has been condemned. When so condemned and marked, such can or other vessel shall not be used again to contain milk or cream for sale. The local health officer or his representative may seize and hold as evidence any can or other vessel returned or otherwise used in violation of this regulation.

REG. 11. *Utensils to be cleansed.*—All dippers, measures, or other utensils used in the handling of milk or cream intended for sale shall be maintained in a cleanly condition.

REG. 12. *Pasteurization.*—Except where a different standard of pasteurization has been adopted previous to the 1st day of September, 1914, by the local health authorities, no milk or cream shall be sold or offered for sale as pasteurized unless it has been subjected to a temperature averaging 145° F. for not less than 30 minutes; and no milk or cream which has been heated by any method shall be sold or offered for sale unless the heating conforms to the provisions of this regulation.

After pasteurization the milk or cream shall be immediately cooled and placed in clean containers and the containers shall be immediately sealed.

No milk or cream shall be pasteurized more than once.

REG. 13. *Designations of milk and cream restricted.*—All milk sold or offered for sale at retail shall bear one of the designations provided in this regulation, which constitutes the minimum requirements permitted in this State.

No term other than "certified" shall be used to designate the grade or quality of milk or cream which is sold or offered for sale, except—

- Grade A raw.
- Grade A pasteurized.
- Grade B raw.
- Grade B pasteurized.
- Grade C raw.
- Grade C pasteurized.

*Certified.*—No milk shall be sold or offered for sale as certified milk which does not conform to the regulations prescribed by and bear the certification of a milk commission appointed by a county medical society organized under and chartered by the medical society of the State of New York, and which has not been pronounced by such authority to be free from antiseptics, added preservatives and pathogenic bacteria, or bacteria in excessive numbers. All milk sold as certified milk shall be conspicuously marked with the name of the commission certifying it.

No county medical society shall give such certification unless all cows producing such milk have been tested at least once during the previous year with tuberculin, and any cow reacting thereto has been promptly excluded from the herd.

*Grade A raw.*—No milk or cream shall be sold or offered for sale as "Grade A raw" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

All cows producing such milk or cream must have been tested at least once during the previous year with tuberculin, and any cow reacting thereto must have been promptly excluded from the herd.

Such milk must not at any time previous to delivery to the consumer contain more than 60,000 bacteria per cubic centimeter, and such cream not more than 300,000 bacteria per cubic centimeter.

Such milk and cream must be produced on farms which are duly scored on the scorecard prescribed by the State commissioner of health not less than 25 per cent for equipment and not less than 50 per cent for methods.

Such milk and cream must be delivered within 36 hours from the time of milking, unless a shorter time shall be prescribed by the local health authorities.

Such milk and cream must be delivered to consumers only in containers sealed at the dairy. The caps or tags must be white and contain the term "Grade A raw" in large black type and the name and address of the dealer.

*Grade A pasteurized.*—No milk or cream shall be sold or offered for sale as "Grade A pasteurized" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

All cows producing such milk or cream must be healthy, as disclosed by an annual physical examination.

Such milk or cream before pasteurization must not contain more than 200,000 bacteria per cubic centimeter.

Such milk must not at any time after pasteurization and previous to delivery to the consumer contain more than 30,000 bacteria per cubic centimeter and such cream not more than 150,000 bacteria per cubic centimeter.

Such milk and cream must be produced on farms which are duly scored on the scorecard prescribed by the State commissioner of health not less than 25 per cent for equipment and not less than 43 per cent for methods.

Such milk and cream must be delivered within 36 hours after pasteurization, unless a shorter time shall be prescribed by the local health authorities.

Such milk and cream must be delivered to consumers only in containers sealed at the dairy. The caps or tags must be white and contain the term "Grade A pasteurized" in large black type.

*Grade B raw.*—No milk or cream shall be sold or offered for sale as "Grade B raw" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

All cows producing such milk or cream must be healthy, as disclosed by an annual physical examination.

Such milk must not at any time previous to delivery to the consumer contain more than 200,000 bacteria per cubic centimeter, and such cream not more than 750,000 bacteria per cubic centimeter.

Such milk and cream must be produced on farms which are duly scored on the score card prescribed by the State commissioner of health not less than 23 per cent for equipment and not less than 37 per cent for methods.

Such milk and cream must be delivered within 36 hours from the time of milking, unless a shorter time shall be prescribed by the local health authorities.

The caps or tags on the containers must be white and contain the term "Grade B raw" in large, bright-green type, and the name of the dealer.

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**Grade B pasteurized.**—No milk or cream shall be sold or offered for sale as "Grade B pasteurized" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

All cows producing such milk or cream must be healthy, as disclosed by an annual physical examination.

Such milk or cream before pasteurization must not contain more than 300,000 bacteria per cubic centimeter.

Such milk must not at any time after pasteurization and previous to delivery to the consumer contain more than 100,000 bacteria per cubic centimeter, and such cream not more than 500,000 bacteria per cubic centimeter.

Such milk and cream must be produced on farms which are duly scored on the score card prescribed by the State commissioner of health not less than 20 per cent for equipment and not less than 35 per cent for methods.

Such milk must be delivered within 36 hours, and such cream within 48 hours after pasteurization, unless a shorter time is prescribed by the local health authorities.

The caps or tags on the containers must be white and contain the term "Grade B pasteurized" in large bright-green type, and the name of the dealer.

**Grade C raw.**—No milk or cream shall be sold or offered for sale as "Grade C raw" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

Such milk and cream must be produced on farms which are duly scored on the score card prescribed by the State commissioner of health not less than 40 per cent.

Such milk and cream must be delivered within 48 hours from the time of milking, unless a shorter time shall be prescribed by the local health authorities.

The caps or tags affixed to the containers must be white and contain the term "Grade C raw" in large red type.

**Grade C pasteurized.**—No milk or cream shall be sold or offered for sale as "Grade C pasteurized" unless it conforms to the following requirements:

The dealer selling or delivering such milk or cream must hold a permit from the local health officer.

Such milk and cream must be produced on farms which are duly scored on the score card prescribed by the State commissioner of health not less than 40 per cent.

Such milk and cream must be delivered within 48 hours after pasteurization, unless a shorter time shall be prescribed by the local health authorities.

The caps or tags affixed to the containers must be white and contain the term "Grade C pasteurized" in large red type.

The bacterial count herein required shall be made only at county or municipal laboratories or such other laboratories as may be approved by the State commissioner of health.

In those municipalities where a bacterial count of the milk is, in the opinion of the local health authorities, impracticable, they may in their discretion grade milk and cream according to the score of the dairies producing it, as prescribed in this regulation, but no such milk shall be designated "certified," "Grade A raw," or "Grade A pasteurized."

This regulation shall not be construed to rescind or modify any existing local regulation or ordinance controlling the grading of milk or cream established prior to the 1st day of September, 1914.

**REG. 14. Supplementary regulations by local authorities.**—The health authorities of any municipality may, in their discretion, increase the stringency of these

regulations or add to them in any way not inconsistent with the provisions thereof.

REG. 15. *When to take effect.*—Every regulation in this chapter, unless otherwise specifically stated, shall take effect throughout the State of New York, except the city of New York, on the 16th day of November, 1914.

## OHIO.

### Deaths—Transportation of Dead Bodies. (Reg. Bd. of H., Oct. 21, 1914.)

RULE 1. A transit permit and transit label issued by the proper health authorities shall be required for each dead body transported by common carrier.

The transit permit shall state the name, sex, color, and age of the deceased, the cause and date of death, the initial and terminal points, the date and route of shipment, a statement as to the method of preparation of the body, the date of issuance, the signature of the undertaker, the signature and the official title of the officer issuing the permit.

The transit label shall state the place and date of death, the name of the deceased, the name of the escort or consignee, the initial and terminal points, the date of issuance, and the signature and official title of the officer issuing the permit shall be attached to the outside case.

RULE 2. The transportation of bodies dead of smallpox, plague, Asiatic cholera, typhus fever, diphtheria (membranous croup, diphtheritic sore throat), scarlet fever (scarlet rash, scarlatina), shall be permitted only under the following conditions:

The body shall be thoroughly embalmed with an approved disinfectant fluid, all orifices shall be closed with absorbent cotton, the body shall be washed with the disinfectant fluid, enveloped in a sheet saturated with the same, and placed at once in the coffin or casket, which shall be immediately closed, and the coffin or casket, or the outside case containing the same, shall be metal or metal-lined and hermetically and permanently sealed.

RULE 3. The transportation of bodies dead of any diseases other than those mentioned in rule 2 shall be permitted under the following conditions:

(a) When the destination can be reached within 24 hours after death, the coffin or casket shall be incased in a strong outer box made of good sound lumber not less than seven-eighths of an inch thick; all joints must be tongued and grooved, top and bottom, put on with cleats or crosspieces, all put securely together, and be tightly closed with white lead, asphalt varnish, or paraffin paint, and a rubber gasket placed on the upper edge between the lid and box.

(b) When the destination can not be reached within 24 hours after death, the body shall be thoroughly embalmed and the coffin or casket placed in an outside case constructed as provided in paragraph (a).

RULE 4. No disinterred body dead from any disease or cause shall be transported by common carrier unless approved by the health authorities having jurisdiction at the place of disinterment, and transit permit and transit label shall be required as provided in rule 1.

The disinterment and transportation of bodies dead of diseases mentioned in rule 2 shall not be allowed except by special permission of the health authorities at both places of disinterment and the point of destination.

All disinterred remains shall be inclosed in metal or metal-lined boxes and hermetically sealed, providing that bodies in a receiving vault when prepared by licensed embalmer shall not be regarded as disinterred bodies until after the expiration of 30 days.